

MALAYSIA VILLAGE HOUSE



DINE IN MENU

malaysiavillagehouse.com.au



YUM CHA SPECIAL

- | | |
|----------------------------------|--------|
| Y1. Sui Mai (3pcs) 烧卖 | \$6.80 |
| Y2. Prawn Dumpling (3pcs) 虾饺 | \$7.80 |
| Y3. Shanghai Dumpling (3pcs) 小笼包 | \$6.80 |
| Y4. BBQ Pork Bun (2pcs) 叉烧包 | \$6.80 |
| Y5. Custard Bun (2pcs) 奶油包 | \$6.50 |

SOUP

- | | |
|--|---------|
| S1. Hot and Sour Soup
酸辣汤 | \$7.80 |
| S2. Chicken Sweet Corn Soup
粟米鸡汤 | \$7.50 |
| S3. Prawn Wonton Soup
(4pcs) (short soup) 云吞汤 | \$8.80 |
| S4. Seafood Tom Yum Soup
海鲜冬阴汤 | \$10.80 |
| S5. Chinese herbal Soup
药材炖鸡汤 | \$11.50 |
| S6. Wintermelon Pork
Spare Ribs Soup 冬瓜排骨炖汤 | \$11.50 |



A1



A11



A9



A4

APPETIZERS

- | | |
|--|---|
| A1. Roti with Sauce
沙爹或咖喱印度面包
<i>With Satay or Curry Sauce</i> | \$8.80 |
| A2. Satay Chicken Skewers (4pcs)
沙爹鸡串 | \$12.80 |
| A3. Vegetarian Spring Rolls (2pcs)
素春卷 | \$6.80 |
| A4. Vietnamese Pork Spring Rolls
(10pcs) 越南肉春卷 | \$13.80 |
| A5. Lobak Rolls (2pcs)
五香肉卷
<i>Crispy minced pork roll with water chestnut</i> | \$8.50 |
| A6. Crispy Fried Wonton (4pcs)
炸云吞 | \$8.80 |
| A7. Pan Fried Pork Dumpling (8pcs)
煎肉饺子 | \$12.80 |
| A8. Sweet Chilli Fried Tofu
泰式炸豆腐 | \$8.50 |
| A9. Roti Chicken Roll (6pcs)
沙爹鸡肉面包卷
<i>Malaysian roti bread wrapped with satay chicken & satay sauce.</i> | \$15.80 |
| A10. San Choi Bao
生菜包 | Chicken \$7.80
Seafood \$9.80
Duck \$9.80 |
| A11. Peking Duck 北京鸭 | (2pcs) \$10.00
(10pcs) \$42.00 |

VILLAGE HOUSE SIGNATURE



H2



H5



H6



H9



M6



H10



H7

- H1. Steam or Fried Barramundi Fillet 清蒸或油炸
Your choice of Sauce: Malaysian Chilli 马来辣酱 / Sambal Sauce / Assam Sauce / Soya Sauce \$34.80
- H2. Baked Curry Pipsis 金香炒蚬
Stir fried pipsis with dry curry paste and curry leaves. \$28.80
- H3. Baked Curry King Prawn 金香虾碌
Stir fried king prawn with dry curry paste and curry leaves. \$33.80
- H4. Deep Fried Tofu With Minced Pork 肉碎炸豆腐 \$24.80
- H5. Curry Fish Head Bowl 咖喱鱼头 \$36.80
- H6. Assam Rock Ling Fish 亚叁鱼片 \$28.80
- H7. Sambal Prawn with Petai 参巴臭豆 \$35.80
- H8. Malaysian Chilli King Prawn With Egg Noodles 马来辣子虾碌生面底 \$36.80
- H9. Ginger Sauce King Prawn With Egg Noodles 姜葱虾生面底 \$35.80
- H10. Cantonese Style Pork Ribs 招牌排骨王 \$27.80

MEAT

- M1. Beef with Black Bean Sauce 豉汁牛肉 \$24.80
- M2. Beef with Black Pepper Sauce 黑椒牛肉 \$24.80
- M3. Beef with Mixed Vegetables 时菜牛肉 \$24.80
- M4. Mongolian Beef 蒙古牛肉 \$24.80
- M5. Honey Pepper Beef 蜜椒牛肉 \$24.80
- M6. Beef Rendang 咖喱牛肉 \$24.80
- M7. Sweet & Sour Pork 咕咾肉 \$24.80
- M8. Sweet & Sour Pork Ribs 甜酸排骨 \$25.80
- M9. Salt & Pepper Pork Ribs 椒盐排骨 \$25.80
- M10. Stir Fried Chinese Broccoli With Crispy Pork Belly 芥蘭炒烧肉 \$28.80

POULTRY

- P1. Kung Po Chicken 宫保鸡丁 \$23.80
(contains peanuts)
- P2. Chicken with Mixed Vegetables 时菜鸡肉 \$23.80
- P3. Lemon Chicken in Batter 柠檬鸡 \$23.80
- P4. Honey Chicken 蜜糖鸡 \$23.80
- P5. Salt & Pepper Chicken Ribs 椒盐鸡扒 \$23.80
- P6. Curry Chicken 咖喱鸡 \$23.80
- P7. Sweet & Sour Chicken 甜酸鸡 \$23.80
- P8. Chicken Fillet with Ginger 姜葱鸡柳 \$23.80
Chicken fillet, Ginger, spring onion with oyster sauce.
- P9. Spicy Chilli Chicken 酱爆鸡柳 \$26.80
- P10. Spicy Chilli Chicken Ribs 酱爆鸡扒 \$25.80



SEAFOOD

- C1. Sweet & Sour Fish Fillet in Batter \$26.80
糖醋鱼片
- C2. Seafood Combination with Vegetables \$31.80
时菜海鲜
- C3. Prawns with Mixed Vegetables \$31.80
时菜虾球
- C4. Honey Prawns \$29.80
蜜糖虾球
- C5. Malaysian Chilli Sauce with Prawns \$30.80
马来辣子虾球
- C6. Assam Sotong \$26.80
亚叁苏东
Stir fried calamari with malaysia spice and tamarind sauce.
- C7. Salt & Pepper Calamari \$27.80
椒盐鱿鱼
- C8. Salt & Pepper Prawn Cutlet \$29.80
椒盐虾(无壳)

C5



C7



VEGETARIAN

- V1. Mixed Vegetables with Tofu \$19.80
杂菜豆腐
- V2. Stir Fried Chinese Broccoli \$21.80
蚝油/蒜蓉炒芥兰
With Oyster Sauce or Garlic Sauce
- V3. Sambal KangKong 参巴通菜 \$21.80
Stir fried water spinach with shrimp paste
- V4. Sambal Mix Green 参巴四大天王 \$21.80
- V5. Gado Gado 沙爹什菜 \$18.80
Steamed mixed vegetables & hard boiled egg topped with satay sauce.

V1



V4



VILLAGE HOUSE RICE DISHES

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|---|---------|
| R1. Signature Special Fried Rice
特式炒饭 | \$14.80 |
| R2. Nasi Goreng 马来炒饭 | \$15.80 |
| R3. Salted Fish Chicken Fried Rice
咸鱼鸡粒炒饭 | \$15.80 |
| R4. Crispy Pork Belly Fried Rice
烧肉粒炒饭 | \$17.80 |
| R5. Duck Fried Rice 鸭肉粒炒饭 | \$17.80 |
| R6. Salt & Pepper
Chicken Ribs on Rice
椒盐鸡扒饭 | \$15.80 |
| R7. Vegetarian Fried Rice
素炒饭 | \$13.80 |
| R8. Mixed Vegetables
with Tofu on Rice
杂菜豆腐饭 | \$14.80 |
| R9. Nasi Lemak 马来什会饭
<i>Your choice of: Curry Chicken or Beef Rendang
Coconut rice, pickled veg, sambal anchovies,
egg, peanuts, cucumber.</i> | \$16.80 |
| R10. Hainanese Chicken on Rice
海南鸡饭
<i>Steam chicken served with chicken rice and soup.</i> | \$15.80 |
| R11. Curry Chicken on Rice
咖喱鸡肉饭 | \$15.50 |
| R12. Beef Rendang on Rice
咖喱牛肉饭 | \$15.50 |



VILLAGE HOUSE SOUP NOODLES

- N1. Curry Laksa 咖喱喇沙 \$14.80
Mixed noodles with shrimp, chicken and fishcake.
- N2. Chicken Curry Laksa 鸡喇沙 \$13.80
Mix noodle with chicken
- N3. Seafood Curry Laksa 海鲜喇沙 \$17.80
Mix Noodle with prawn cutlet, calamari, fish fillet and scallop
- N4. Vegetable Curry Laksa 杂菜喇沙 \$13.80
Mix noodle with mixed green vegetables
- N5. Fish Head Curry Laksa Noodle 咖喱鱼头米粉 \$18.80
Vermicelli noodle with rockling head or fillet in laksa soup
- N6. Fish Head Noodle 鱼头米粉 \$17.80
Vermicelli noodle with Rockling head or fillet served with tomato, tofu & Pickled mustard
- N7. Har Mee 虾面 \$18.80
Hokkien noodle with prawn, fish cake, egg and crispy pork belly with prawn soup
- N8. Curry Chicken With Dry Egg Noodle 咖喱干捞面 \$16.80
Dry egg noodles with soya sauce topped with curry chicken
- N9. Prawn Wonton Noodle Soup/Dry 汤/干捞云吞面 \$17.80
Egg noodle with BBQ pork, green veggies & chicken soup/dry
- N10. Ipoh Hor Fun Noodle Soup 怡宝鸡丝河粉 \$14.80
Chicken, shrimp, fishcake and chives with flat rice noodles.
- N11. Pan Mee Noodle Soup/Dry 汤/干捞板面 \$14.80
Served with minced pork, chinese mushroom, fried anchovies, choi sum with chicken soup.
- N12. Seafood Tom Yum Noodle Soup 海鲜冬阴面 \$17.80

VILLAGE HOUSE STIR FRIED NOODLES

- F1. Fried Kway Teow 炒粿条 \$16.80
Fried rice noodle, shrimp, fishcake, chinese sausage with chilli.
- F2. Mee Goreng 马来炒面 \$16.80
Hokkien noodles, shrimp, chicken, tomato with curry paste.
- F3. Singapore Noodle 星洲炒米粉 \$16.80
Vermicelli noodles, BBQ pork, chicken, shrimp with curry paste.
- F4. Hokkien Fried Noodle 福建炒面 \$17.80
Thick noodles, seafood, sliced pork, green veggie with dark soya sauce.
- F5. Ipoh Wat Tan Hor 怡宝滑蛋河粉 \$17.80
Flat rice noodles, shrimp, sliced pork, calamari, choy sum with egg gravy.
- F6. Loh Mee 淋面 \$17.80
Thick noodle, shrimp, fish cake, calamari, pork, green veggies with dark egg Gravy sauce
- F7. Black Pepper Beef Udon Noodle 黑椒乌冬面 \$16.80
Beef, green veggies with black pepper
- F8. Fried Flat Rice Noodle with Seafood 海鲜煎香河/面 \$19.80
King prawn, calamari, fish fillet, scallop, veggies with gravy.
- F9. Roti Canai With Curry Chicken 咖喱鸡肉马来面包 \$17.80
- F10. Roti Canai With Beef Rendang 咖喱牛肉马来面包 \$17.80



N1



F6

ROAST SPECIALTY

- T1. Roast Duck on Rice \$18.80
烧鸭饭
- T2. Roast Pork Belly on Rice \$18.80
脆皮烧肉饭
- T3. Two Kinds Roast on Rice/Noodle \$21.80
双拼饭/面
Choice of 2: Roast Duck, Roast Pork Belly, BBQ Pork
- T4. Roast Duck (half) \$30.80
烧鸭
- T5. Roast Pork Belly \$28.80
脆皮烧肉
- T6. Two Kinds Roast Dishes \$34.80
双拼烧腊
Choice of 2: Roast Duck, Roast Pork Belly, BBQ Pork

SIDE DISHES

- E1. Steamed Rice \$3.00
白饭
- E2. Chicken Rice \$3.80
鸡饭
- E3. Coconut Rice \$3.80
椰浆饭
- E4. Achar \$7.80
(Malaysian Pickled Veggies)
阿杂
- E5. Sambal Ikan Bilis \$12.80
参巴江鱼仔
- E6. Plain Roti \$6.80
马来面包



BUBBLE TEA & DRINKS

- B1. Red Milk Tea 紅奶茶 (S) \$6.80 / (L) \$7.80
Add Flavour +0.5: Yam Taro, Honey Dew, Mango, Coconut, Strawberry, Passionfruit, Milo, Coffee.
Add Extra +0.5: Pearl, Grass Jelly, Rainbow Jelly, Red Bean, Lychee Jelly.
- B2. Red Tea 紅茶 (S) \$6.80 / (L) \$7.80
Add Flavour +0.5: Honey Dew, Mango, Strawberry, Lychee & Passionfruit.
Add Extra +0.5: Pearl, Grass Jelly, Rainbow Jelly, Red Bean, Lychee Jelly.
- B3. Green Tea 綠茶 (S) \$6.80 / (L) \$7.80
Add Flavour +0.5: Honey Dew, Mango, Strawberry, Passionfruit.
Add Extra +0.5: Pearl, Lychee Jelly, Grass Jelly, Rainbow Jelly, Red Bean.
- B4. Ice Blended 冰沙 (S) \$7.50 / (L) \$8.50
Add Flavour +0.5: Yam Taro, Honey Dew, Mango, Coconut, Strawberry, Passionfruit, Milo, Coffee.
Add Extra +0.5: Pearl, Lychee Jelly, Grass Jelly, Rainbow Jelly, Red Bean.
- B5. Iced Drink 冰凍飲料 \$8.80
Iced Lychee, 3 Colour Drink, Iced Red Bean, Iced Grass Jelly.
- B6. Soya Bean Drink With Grass Jelly 豆奶涼粉 \$6.80
- B7. Village House Ice Coffee 冷咖啡 \$6.80
- B8. Village House Teh Ice/Hot 冷奶茶 \$6.80
- B9. Healthy Smoothie 奶昔 \$7.80
Mixed Berry, Mango, Banana.
- B10. Lemon, Lime & Bitters 檸檬酸橙苦味酒 \$7.80
- B11. Fruit Juice 果汁 \$4.80
Apple, Orange.
- B12. Soft Drink 汽水 \$3.80
Coke, Coke Zero, Fanta, Sprite.
- B13. Lemon Kumquat 檸檬金橘 \$7.80
- B14. 3 Layer Teh 三色奶茶 \$7.80
- B15. Brown Sugar Milk with Pearl 焦糖珍珠牛奶冰 \$8.80

VILLAGE HOUSE DESSERTS

- D1. Ice Kacang 馬來雜雪 \$10.80
Made of shaved ice, red beans, jelly, glass jelly, chendol. Served with sweet syrup and carnation milk
- D2. Chendol 煎堆雪 \$8.80
Made of shaved ice, red beans, chendol served with coconut milk
- D3. Banana Fritter with Ice Cream 炸香蕉雪糕 \$8.80
- D4. Sago Pudding 西米布丁 \$6.80
Served with coconut milk & sweet syrup
- D5. Plain Ice Cream with Topping 雪糕 \$5.80
Chocolate, Strawberry, Mango & Passionfruit.



B1

Red Milk Tea
紅奶茶

B14

3 Layer Teh
三色奶茶

B5

3 Colour
Drink
三色冰

D4

SPARKLING WINE

Angas Premium Moscato NV	Glass	\$6.50
	Bottle	\$25.00

WHITE WINE

Jim Barry Atherley Riesling	Glass	\$7.00
	Bottle	\$30.00
Oxford Landing Chardonnay	Glass	\$6.50
	Bottle	\$28.00
Twin Islands Sauvignon Blanc	Glass	\$7.00
	Bottle	\$32.00
Oxford Landing Pinot Grigio	Glass	\$6.50
	Bottle	\$28.00

RED WINE

Vasse Felix Filius Cabernet Sauvignon	Glass	\$8.00
	Bottle	\$36.00
Hay Shed Hill Cabernet Merlot	Glass	\$7.50
	Bottle	\$33.00
Yalumba Wild Ferments Barossa Shiraz	Glass	\$7.50
	Bottle	\$33.00

IMPORTER BEER

Corona	\$9.00
Asahi	\$9.00
Tsing Tao	\$8.50
Tiger	\$8.50

LOCAL BEER

VB	\$6.80
James Boag's Light	\$6.80
Coopers Pale Ale	\$7.50





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